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Agent preventing staleness in bread and cake - by combining
gum such as xanthan gum and protein such as soybean with starch material

Patent Assignee: MIYOSHI YUSHI KK (MIYO)

Number of Countries: 001 Number of Patents: 002

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
JP 60160833	A	19850822	JP 8415470	A	19840131	198540 B
JP 93004053	B	19930119	JP 8415470	A	19840131	199306

Priority Applications (No Type Date): JP 8415470 A 19840131

Patent Details:

Patent No	Kind	Lan	Pg	Main IPC	Filing Notes
JP 60160833	A		4		
JP 93004053	B		5	A21D-002/18	Based on patent JP 60160833

Abstract (Basic): JP 60160833 A

The agent is prep'd. by combining (A) gummy substance, (B) starchy material, and (C) protein with the wt. proportion of (A):(B):(C) = 1-20:1-60:1-20 and if necessary, combining powdery sugar and/or edible oil and fat in the mixt.

Pref. as gummy substance, xanthan gum, tamarind gum, guar gum, carrageenan, locust bean gum, gum arabic, tragacanth gum, mannan gum and pectin can be used. As starchy material corn starch, potato starch, sweet potato starch, rice starch, wheat starch, hydrolysed starch, -starch, esterified starch, etherified starch and phosphated starch can be used. As protein soybean protein, wheat protein, gelatin and milk protein can be used. The agent can be used by dissolving it in (warm) water, mixing dry fruit, dry vegetable or dry cereal with the soln., standing the mixt. for longer than 2 hrs., pref. longer than 20 hrs. and mixing the treated prod. in the dough for bread and cake.

USE/ADVANTAGE - The agent improves the water-holding property of bread and cake, is resistible to action of acid and can prevent the retrogradation of bread and cake for long time.

O/O

Title Terms: AGENT; PREVENT; STALE; BREAD; CAKE; COMBINATION; GUM; XANTHAN; GUM; PROTEIN; SOY; STARCH; MATERIAL

Derwent Class: D11

International Patent Class (Main): A21D-002/18

International Patent Class (Additional): A21D-002/26; A21D-002/34; A21D-002/36; A21D-015/00

File Segment: CPI

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